



United States
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Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Register for FSIS Regulatory Education Workshops

On February 18 and 19, FSIS will hold regulatory education workshops in Pennsylvania and Kentucky for owners and operators of small and very small plants.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies, *Escherichia coli* O157:H7.

The February 18 session will be held at the North Londonderry Township Office Building, 655 East Ridge Road, Palmyra, Pennsylvania. The February 19 session will be held at the Good Barn (University of Kentucky campus), 1451 University Drive, Lexington, Kentucky. The workshops will be held from 10 a.m. to 12 p.m. at each location.

Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged, but not required.

USDA Hosts Codex Public Meeting on Food Additives

USDA and the Department of Health and Human Services' Food and Drug Administration announced a public meeting to discuss information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 41st Session of the Codex Committee on Food Additives (CCFA) of the Codex Alimentarius Commission, to be held in Shanghai, China.

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Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

Japan

Complete information can be found at www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp.

FSIS Posts New Podcasts

Last week, the Agency released podcasts helpful to the everyday consumer. FSIS also released other podcasts helpful to plant owners and operators.

Power Outage in the Freezer

Foodborne Illness Investigation - Part 1

Check out these new podcasts on FSIS' Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.

Codex Public Meeting ...

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The meeting will be held February 10 from 1 p.m. to 4 p.m. in the Harvey W. Wiley Federal Building Auditorium (Room 1A003), FDA, 5100 Paint Branch Highway, College Park, Maryland.

For further information about the meeting or to request special accommodations, contact Doreen Chen-Moulec at (202) 205-7760 or Doreen.Chen-Moulec@fsis.usda.gov. Pre-registration is encouraged to expedite entry into the building and its parking area.

FSIS Offers "How To" Workshops for Small and Very Small Plants

The Agency is hosting a series of "how to" workshops to provide practical tools and methods for proper application and compliance. These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella* and *Campylobacter*, establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp to register for a workshop. Individuals may also register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

February 14 - Dallas, Texas 8:00 a.m. - 1:00 p.m. Crowne Plaza Suites-Dallas Park Central 7800 Alpha Road (Sanitation)	February 17 - Omaha, Nebraska 7:00 a.m. - 12:00 p.m. Embassy Suites Omaha Downtown/Old Market 555 South 10th Street (SRMs)
February 18 - Jackson, Mississippi 7:00 a.m. - 12:00 p.m. Holiday Inn Hotel & Suites Jackson-Coliseum 310 Greymont Avenue (Developing Controls)	February 20 - Des Moines, Iowa 1:00 p.m. - 6:00 p.m. Renaissance Savery Hotel 401 Locust Street (Sanitation)
February 21 - Des Moines, Iowa 8:00 a.m. - 1:00 p.m. Renaissance Savery Hotel 401 Locust Street (Recalls)	

Ask Karen

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at www.AskKaren.gov.



USDA Meat and Poultry Hotline

Food safety experts are available year-round from 10 a.m. to 4 p.m. Eastern time to answer questions in English and Spanish about safely preparing and cooking foods.

The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are also available 24 hours a day.

FSIS Issues Policy Updates

FSIS issues notices and directives to enhance the Agency’s efforts in protecting public health.

The following directives and notice were issued this week:

- Directive 10,240.4, Revision 2, *Verification Procedures for Consumer Safety Inspectors for the Listeria Monocytogenes (Lm) Regulation and Lm Sampling Programs*;
- Directive 10,240.5, Revision 2, *Verification Procedures for Enforcement, Investigations and Analysis Officers (EIAOs) for the Listeria Monocytogenes (Lm) Regulation and Routine Risk-Based Listeria Monocytogenes (RLm) Sampling Program*;
- Directive 10,300.1, *Intensified Verification Testing (IVT) Protocol for Sampling of Product, Food Contact Surfaces and Environmental Surfaces for Listeria Monocytogenes*; and
- Notice 10-09, *Using askFSIS*.

All directives and notices are available on FSIS’ Web site, www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.